

## OPERATION & SERVICE MANUAL



# GAS ROTISSERIE



SPIT MODEL WITH ACTIVE FLAME

**Model: AR-6G**

## COOK/HOLD/SERVE SYSTEMS

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# **ALTO SHAAM®**

## **GAS ROTISSERIE**

Model: AR-6G

### **Installation, Operation & Maintenance Manual**

#### **For Your Safety:**

**Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.**

#### **Warning:**

**Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.**

#### **Note:**

**In some prominent location, instructions obtained from the local gas supplier must be posted indicating procedures to be followed in the event that the user smells gas.**

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#### **GAS FOOD SERVICE EQUIPMENT**

ANS Z83,11.CGA 11 b - (2000) Food Service Equip.



The information contained in this manual is important for the proper installation, use and maintenance of this oven. Please read carefully and retain for future reference. Improper connection of this appliance will nullify all warranties.



**NOTICE D'INSTALLATION ET D'ENTRETIEN A L'ATTENTION DE  
L'UTILISATEUR ET DE L'INSTALLATEUR**

**AVERTISSEMENT**

**Ne pas entreposer ni utiliser de l'essence  
ni d'autres vapeurs ou liquides inflammables  
dans le voisinage de cet appareil,  
ni de tout autre appareil.**

**AVERTISSEMENT**

**Une installation, un ajustement, une altération, un service  
ou un entretien non conforme aux normes peut causer des  
dommages à la propriété, des blessures ou la mort. Lisez  
attentivement les directives d'installation, d'opération et  
d'entretien avant de faire l'installation ou l'entretien  
de cet équipement.**

**NOTE**

**Les instructions provenant du fournisseur local de  
gas doivent être affichées de manière à indiquer les  
procedures à suivre au cas où l'utilisateur sentirait le gaz.**

**GAS FOOD SERVICE EQUIPMENT**

**ANS Z83,11.CGA 11 b - (2000) Food Service Equipment**



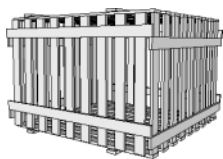
**MISE EN GARDE**



Les informations contenues dans ce manuel sont importantes pour l'installation, l'utilisation et l'entretien de ce four. S'il vous plaît lisez-le très attentivement et conservez-le. La non-application de ces instructions annule toutes garanties.

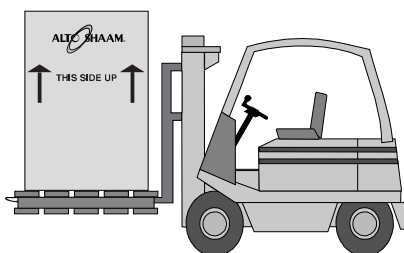
# ALTO SHAAM® GAS ROTISSERIE

## DELIVERY



Upon receipt of the Alto-Shaam gas rotisserie, check the exterior of the shipping crate for any physical damage that could result in damage to the contents. If the rotisserie was not received from the carrier in an upright position, there is a strong possibility of concealed damage. Immediately report any possible shipping damage to the delivering carrier. See Transportation Damage and Claims section located in this manual.

**The rotisserie must remain on the pallet while being moved to the installation site by fork-lift or pallet-lift truck.**



Check to ensure that all items have been received with each unit. Save all the information and instructions packed inside the cabinet. The time and care given to reading this manual will be well compensated by the information in it. Understanding the information in this manual will prevent incorrect use of the rotisserie and risk of damage, which may at times be irreparable. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

**NOTE:** All claims for warranty must include the full model number and serial number of the rotisserie.

## INSTALLATION REQUIREMENTS

In order to eliminate any operation problems and to insure proper operation, the installation of this rotisserie must be done in accordance with the instructions given in this manual by a qualified gas service installer. Failure to do so may cause damage to the rotisserie and building, or cause personal injury to personnel. The following requirements are required for installation of this rotisserie: *Air Supply, Electrical Connections, Gas Connections, and Gas Exhaust.*

## CODES & STANDARDS



The gas appliance installation must be completed in accordance with local codes. In the absence of local codes installation must comply with National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, the appropriate code is the Natural Gas Installation Code, CAN/CGA-B149.1. Installation and adherence to these codes must be completed by a qualified installer with regard to: *Gas Plumbing, Gas Appliance installation, Commercial Cooking Ventilation, Water and Plumbing, and OSHA Regulations.*

## UNIT PLACEMENT



**The wall construction type must be non-combustible.**

The rotisserie must be installed on a strong, level, non-combustible surface in the upright position. It is highly recommended that this rotisserie or any mobile gas appliance be tethered by an approved method that complies with Federal, State and local codes. Failure to tether a mobile gas appliance could result in premature failure of the flexible gas lines and other gas components.

A gas shut-off valve, installed in an accessible location near any gas appliance, is highly recommended for emergency purposes.

## CLEARANCES

To maintain adequate ventilation as well as the protection of surrounding wall surfaces and nearby equipment, allow a minimum of 4-inches (100mm) of air space at the back of the rotisserie. Maintain 18-inches (457mm) of air space on both sides of the unit.



In order to provide sufficient clearance for service access, additional space can be provided, otherwise it may be necessary to disconnect the electric and gas line before moving the unit for service.

## ASSEMBLY



After unpacking the rotisserie, wash and disinfect all components including the spits and drip pan. Ensure that the drain plug is securely inserted in the bottom of the drip pan.

## AIR SUPPLY

Installation of this rotisserie must include a provision for an adequate flow of fresh air for gas combustion. This requirement must be observed by the installer as well as the operator. The bottom of the rotisserie provides air supply access for gas combustion and must be kept clear at all times.

**OPERATOR**  
**CAUTION**  
**Make certain the area around the bottom of the rotisserie is kept clear of obstructions to allow a continuous supply of fresh air for gas combustion.**

Make certain the rotisserie installation maintains adequate air ventilation to provide cooling for electrical and gas components. The area around the rotisserie should be clear of any obstructions which might retard the flow of cooling air. Failure to observe this caution may result in damage to the control components and will void the warranty.

**OPERATOR**  
**CAUTION**  
**Do not use circulating fans on the floor. Floor fans will cause the loss of pilot flame and will affect burner operation.**

Local and the National Fuel Gas Code provide rules for determining the amount of fresh air necessary for combustion and ventilation of commercial cooking appliances. The codes will help determine if additional outside air may be necessary to meet health and safety regulations.

## ELECTRICAL CONNECTIONS

Ensure that the electrical supply matches the specification on the rotisserie data plate. Gas models available for USA and Canada are typically rated for 110-120V, 60Hz, 1Ph. An electric cord is supplied and is ready to use. The oven must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 (latest edition) or in Canada with the Canadian Electrical Code, CSA C22.1. The installation of any wiring or electrical connections must be done by a licensed electrical contractor.

### ACCESSING CONTROL AREA

To access the electrical/control system, make sure to disconnect power and ensure the gas supply is shut OFF before removing any access panels. The electrical diagram is affixed to the rear of the unit. A copy of the electrical diagram is shown at the back of this manual. Service or changes must be done by a licensed electrical contractor in accordance with local codes and regulations.

## WARNING

### *ELECTRICAL GROUNDING INSTRUCTIONS*

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug

## GAS CONNECTIONS

The installation of this rotisserie must be completed by a qualified installer familiar with the local codes and regulations governing the installation of commercial gas appliances. The installation must be made in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1 (latest edition). In Canada, the appropriate code is the Natural Gas Installation Code, CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2.

»Both the appliance and the individual appliance shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).

»The appliance must be isolated from the gas supply piping system by closing the individual appliance manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

### GAS TYPE & PRESSURE

Check the nameplate information to determine the type of gas for which the rotisserie was manufactured (natural or propane) and make certain the gas supply matches the nameplate information.

Check the nameplate to determine the gas manifold pressure for the rotisserie. The minimum supply pressure to the appliance must exceed this value by at least 1" w.c. It is recommended that the supply pressure be between 6" w.c. and 14" w.c. for natural gas, and 11" w.c. and 14" w.c. for propane.

### GAS CONNECTION

The minimum size of the gas piping or flexible connector is 3/4" (19mm). For long runs of gas piping, the pipe diameter must conform to the tables in the National Fuel Gas Code, ANSI/NFPA Z223.1

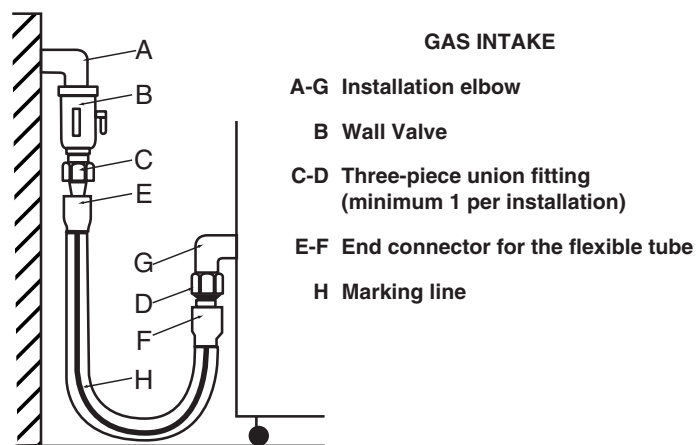
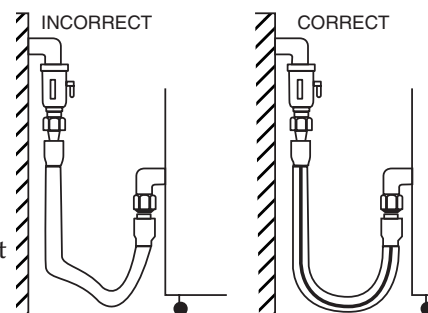
A listed gas shut off valve must be installed upstream of the appliance for shutting off the gas supply while servicing. This valve should be installed so that it is accessible with the appliance in the normally installed position.

The rotisserie is supplied with casters, therefore, installation must be made with a flexible connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69; or in Canada, Connectors for Movable Gas Appliances, CAN/CGA-6.16-M87. When using a flexible connector, a quick

disconnect device must also be used that complies with the Standard for Quick-Disconnect Devices for Gas Fuels, ANSI Z21.41; or in Canada, Quick Disconnect Devices for Use with Gas Fuels, CAN1-6.9.

When a quick disconnect device and flexible connector are used, a restraining device must be installed to limit the movement of the appliance in order to prevent damage to the connector or quick disconnect. An example of such a system uses 2000 pound test stainless steel cable attached to a structural member of the kitchen wall behind the unit. The attachment means must include a quick connect snap that can be disconnected when the appliance must be moved away from the wall. The other end of the cable should be permanently attached to the rear frame of the rotisserie. The cable should be of sufficient length so that no strain is ever placed upon the flexible gas connector if the appliance is accidentally moved without initially disconnecting the gas connector.

Routing of the flexible connector **must not** be installed under the rotisserie. The temperature in this location is much too hot for safe operation. The flexible connector **must** be routed so that it forms a downward "U" loop between the building gas supply and the attachment at the rear of the rotisserie.



### OVERHEATING DANGER!

THE GAS PIPING MUST NEVER RUN UNDER THE BURNER





## GAS CONNECTIONS

### LEAK TESTING

If a pressure leak test above 1/2 psi is to be conducted on the building supply gas piping, the shutoff gas valve and rotisserie inlet gas supply line must be disconnected from the building supply piping before conducting the pressure test. Failure to do so may result in damage to the manual gas valve and/or gas components in the rotisserie.

If any gas leak tests are to be conducted at pressures equal to or below 1/2 psi, the manual gas shut off valve upstream of the rotisserie must be turned off before conducting the tests.

Leak testing of the internal oven piping system was conducted before shipping the rotisserie from the factory. If additional testing is needed, it should only be conducted at normal gas supply pressures. If the testing is performed using combustible gas in the piping, leak testing should be conducted with a soap solution (bubble checking) or other approved liquid.



**NEVER CHECK FOR LEAKS  
USING AN OPEN FLAME**

The use of electronic combustible gas leak detectors may be helpful. Such detectors can be oversensitive, however, they may help find leaks that are not visible when checking with a liquid solution, and, therefore, present no hazard.

When starting the rotisserie after initial installation, the gas lines must be free of air which may take up to 30 minutes. If the burners do not light after this period of time, call factory for assistance.

## GAS EXHAUST

The rotisserie is not to be directly connected to a chimney vent system nor directly connected to a horizontal exhaust system. The unit must be installed under a ventilation hood listed as ANSI/UL 705 (latest edition), and the installation must be conducted in accordance with the ANSI/NFPA 96-1987, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.

Operators of the rotisserie should be instructed not to place any material on top of the rotisserie that would obstruct the flow of flue products from the opening.



Operators should also be instructed that flue gases are hot and any material or items placed on top or in front of the flue deflector could be damaged or cause a fire hazard.

## IGNITION SYSTEM

This unit is equipped with a manual "direct spark ignition" for ease of lighting the burners. The intermittent push button switch is located on the control panel to the left of the control knobs. This switch sends a signal to a spark module that energizes all of the igniters and lights the burner.

The electrodes are located just above the burner under the burner cover on the right hand side of the rotisserie. These electrodes are very fragile and care must be taken if adjustment is required. Special care must be used to prevent breakage of the porcelain insulator. If the porcelain is damaged or broken, the igniter assembly must be replaced. The end of the electrode must have a gap of 1/8" to 3/16" (3mm to 5mm) from the top surface of the burner. The spark must be maintained between the electrode and the burner for proper ignition.

## PRESSURE CHARGE

The gas train and orifice for the main burner has been fitted according to the gas type specified on the data plate. Technical specifications for the gas system are as follows:

### AR-6G

NATURAL GAS	
Min. Connected Pressure	.....5 in W.C.
Max. Connected Pressure	.....10 in W.C.
Air Gap	.....158 (4mm)
Manifold Pressure	.....5.0 in W.C.
Gas Consumption	.....78.4 cu.ft./hr.
Gross Thermal Output	.....195,000 Btu/hr.
Orifice HL Dia.	.....137 (3,5mm)
PROPANE GAS	
Min. Connected Pressure	.....12 in W.C.
Max. Connected Pressure	.....14 in W.C.
Air Gap	.....079 (2mm)
Manifold Pressure	.....10 in W.C.
Gas Consumption	.....57.6 cu.ft./hr.
Gross Thermal Output	.....195,000 Btu/hr.
Orifice HL Dia.	.....090 (3,5mm)

## BURNER LIGHTING INSTRUCTIONS

Verify rotisserie connection to the correct gas source. Refer to the data plate located on the back of the unit.

**NOTE:** Use soap and water solution to check all fittings for leaks. Brush solution on all joints and where any leakage is suspected. If bubbles appear, re-tighten the fitting and recheck. If bubbles persist, replace fitting or component.

*Verify that the manual gas shut-off valve at the back of the rotisserie is in the open position.*

The rotisserie is equipped with three cooking zones: lower, middle, and top burners.

### RECOMMENDED LIGHTING SEQUENCE:

Natural Gas: ① TOP ② MIDDLE ③ BOTTOM

Propane Gas: ① BOTTOM ② MIDDLE ③ TOP

### TO LIGHT THE BURNERS:

- ① Select corresponding gas valve knob. Rotate the knob to the ignite position and wait 3-seconds.
- ② Press and hold the ignition button until the burner has ignited. If the burner fails to ignite after

4-seconds, turn valve to the OFF position. Open the doors to allow the gas to dissipate and repeat the ignition process.

- ③ After burner has ignited, rotate the gas valve to flame height desired for cooking.

### TO SHUT OFF BURNERS:

Rotate the gas valve knob to the OFF position.



*In an emergency, close the shut-off valve located in the rear of the unit.*

**NOTE:** Following initial installation, it may take slightly more time to evacuate the excess air from the supply lines.



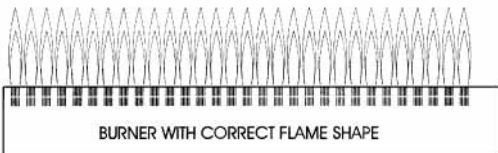
Propane is a heavy gas and will settle on the floor or the lowest point in a building. If a raw gas smell is present, evacuate the building and contact your local fire department or safety agency for assistance.

## WARNING

In the event of loss of power to the rotisserie, turn the "burner control knobs" to the OFF position. Remove food product from the unit. If burner control fails to extinguish the flame, shut off main gas valve located in rear of unit. This unit requires the ventilation hood to be working during testing.

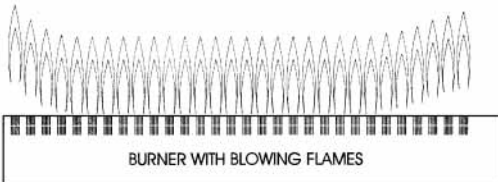
## GAS FLAME PATTERNS

When starting the rotisserie after initial installation, the gas lines must be free of air pockets. It may take up to 30 minutes to free the lines. If, after this time there is no ignition, call for factory assistance.



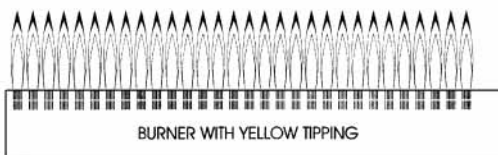
BURNER WITH CORRECT FLAME SHAPE

For all practical purposes, the following will be the only check necessary during initial operation by the installer. After the installation is complete the oven must be test fired to ensure that the system is operating properly. Follow the operating instructions posted on the front of the unit.



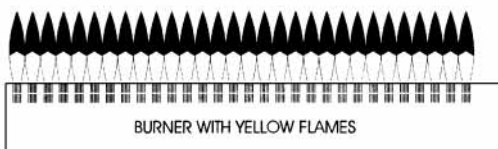
BURNER WITH BLOWING FLAMES

The flame pattern both under hot and cold conditions should be stable on all burner ports and there should be no lifting or blowing after 4 seconds of operation. There is an air shutter adjustment on these burners. If the flame pattern does not match that shown, contact the factory for further directions.



BURNER WITH YELLOW TIPPING

Make certain the electric igniter lights the burner quickly. The main burner should ignite within 4-seconds, smoothly, with no harsh noise or any problem. Make sure that the burner is lighting quickly from the electric igniter. Allow the rotisserie to heat for 5 minutes and repeat the process.

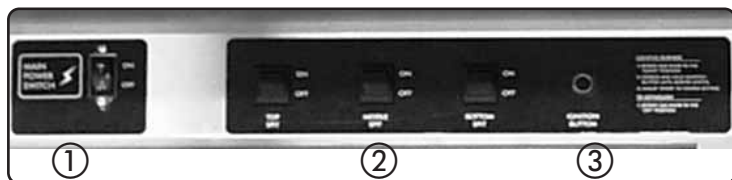


BURNER WITH YELLOW FLAMES

Check the flame pattern on the burners. When using natural gas, the flames should be blue in color with little or no yellow in the flame. On propane gas some yellow tipping is normal.



## CONTROLS



The **MAIN POWER** switch ① is located on the left side of the control panel. When this switch is in the ON position, the indicator lights located at the top of the rotisserie will illuminate. This switch is also equipped with a reset circuit breaker for safety purposes.

Spit Rotation switches ② are labeled **TOP**, **MIDDLE**, and **BOTTOM**. When in the ON position, each switch will activate the corresponding double set of spits for each switch.

The **IGNITION BUTTON** ③ is used to activate burner ignition modules. When the Ignition button is pressed, a signal is sent to the ignition module, which sends a spark to the burner assembly to ignite the burner. When the button is released, the spark to the burner is deactivated and the ignition module remains ignited.

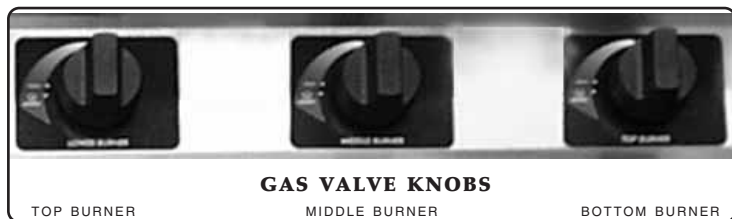
### RECOMMENDED LIGHTING SEQUENCE:

Natural Gas: ① TOP ② MIDDLE ③ BOTTOM

Propane Gas: ① BOTTOM ② MIDDLE ③ TOP

### TO LIGHT THE BURNERS:

1. Select corresponding **GAS VALVE KNOB**. Rotate the knob to the ignite position and wait 3 seconds.



2. Press and hold the **IGNITION BUTTON** until the burner has ignited. If the burner fails to ignite after 4 seconds, turn valve to the OFF position. Open the doors to allow the gas to dissipate and repeat the ignition process.
3. After burner has ignited, rotate the **GAS VALVE KNOB** to flame height desired for cooking.

### TO SHUT OFF BURNERS:

Rotate the **GAS VALVE KNOB(s)** to the OFF position.



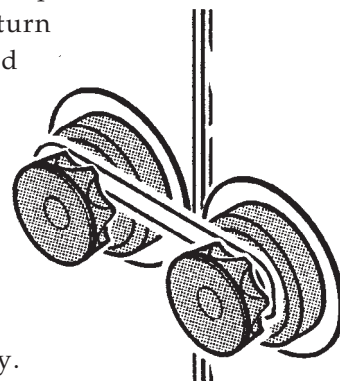
**In an emergency, close the shut-off valve located in the rear of the unit. Use extreme caution — this valve is very hot and can cause severe burns.**

**ALWAYS USE HAND PROTECTION.**

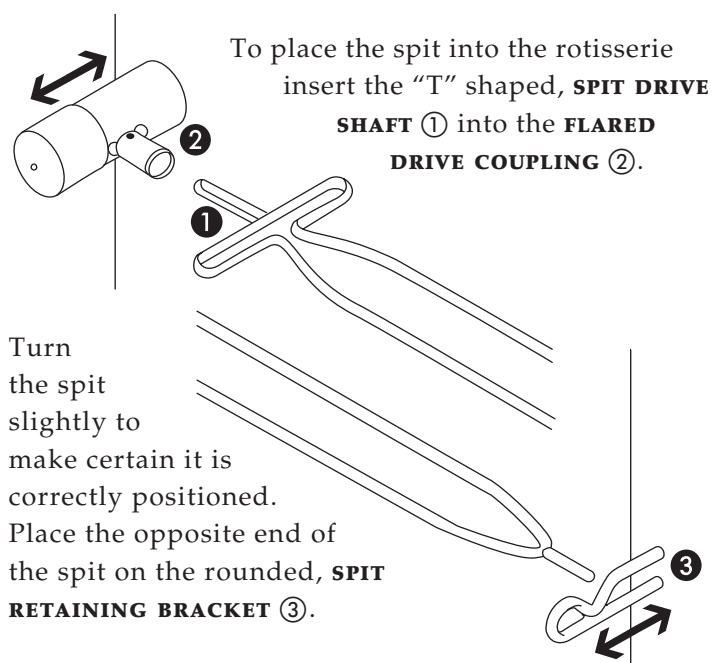
## PREPARATION

### DOOR LOCK

The door lock mechanism keeps the doors closed during cooking. To open, turn the handle of the right-hand door a quarter turn positioning the small catch vertically so doors can be opened. To lock the door, turn the handle of the right door a quarter turn positioning the small catch horizontally.



### PLACEMENT & ADJUSTMENT OF SPITS



Turn the spit slightly to make certain it is correctly positioned. Place the opposite end of the spit on the rounded, **SPIT RETAINING BRACKET** ③.

Each spit is independent and can be depth adjusted. To adjust the **FLARED DRIVE COUPLING** ②, slide the coupling back and forth. To adjust the **SPIT RETAINING BRACKET** ③, slide the cross bracket back and forth.

**BEFORE USING THE ROTISSERIE FOR THE FIRST TIME THOROUGHLY CLEAN THE UNIT AS DIRECTED. ENGAGE ALL BURNERS AND OPERATE THE EMPTY ROTISSERIE FOR A PERIOD OF 20 MINUTES TO BURN OFF ANY RESIDUE WHICH MAY BE ON THE METAL AS A RESULT OF THE MANUFACTURING PROCESS.**

## PREPARATION

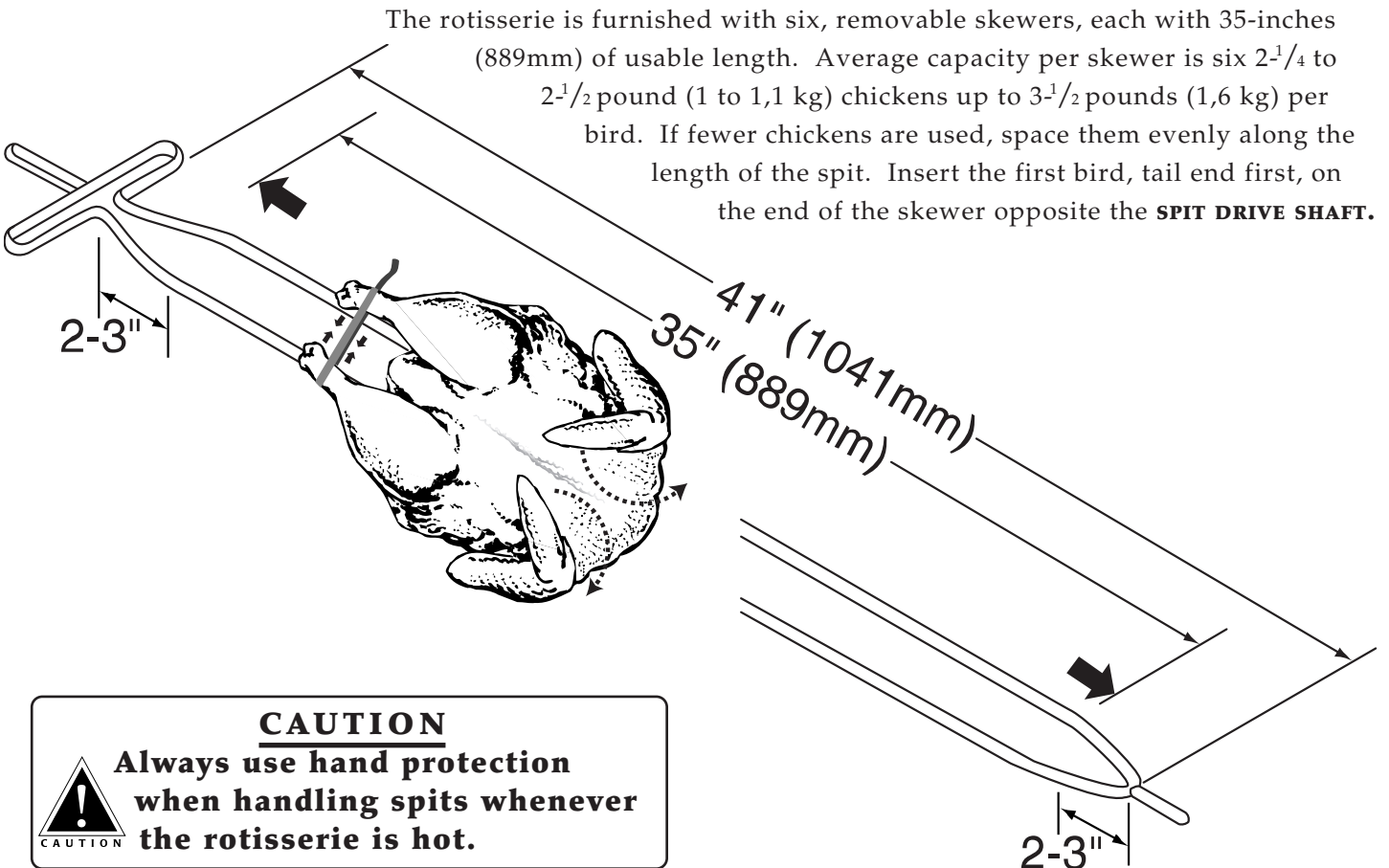
### PRODUCT PREPARATION

For a more flavorful product, season the inside of each chicken prior to cooking. Operators may also want to consider the use of a marinade or the purchase of pre-marinated chickens. For best results, truss each bird prior to inserting on the spit.

To produce a more roasted appearance and additional flaming, the skin of each chicken can be pricked prior to insertion on the skewer. This procedure, however, will bubble the skin and produce additional spatter during cooking.

**USING A FROZEN PRODUCT IS NOT RECOMMENDED.**

### SKEWER PREPARATION & LOADING



Slide the bird down along the spit toward the "T" shaped end. Continue in the same manner for each additional bird. Make certain to leave 2 to 3-inches (5 to 7,6cm) of free space between the first bird and the "T" end of the spit and the last bird and the round end of the spit. After preheating, properly insert each of the prepared spits into the rotisserie according to the method explained in this manual. Adjust the depth of the spits according to the size of the birds to be roasted and the speed of cooking desired. A closer adjustment will provide additional color. Because heat rises, the chickens on the bottom spit will cook at a slower rate than those above unless positioned closer to the heat source.

When all spits are loaded and positioned, select and activate the geared motors with the spit rotation switches for the quantity and placement of the prepared spits.

**PREHEAT AT FULL FLAME  
FOR A MINIMUM OF 20 MINUTES  
BEFORE LOADING PREPARED SPITS.**

**TO FACILITATE CLEANUP, POUR WATER INTO THE DRIP PAN  
IN SUFFICIENT AMOUNT TO COVER THE BOTTOM OF THE PAN.  
MAINTAIN THE WATER LEVEL THROUGHOUT THE COOKING PROCESS.**

### COOK TIME

Estimate 60 to 75 minutes of cooking time for 3 to 3<sup>1</sup>/<sub>2</sub> pound (1,3 to 1,6 kg) birds and 50 to 60 minutes cook time for 2<sup>1</sup>/<sub>2</sub> lb. (1,2 kg) birds. Time may need to be adjusted based on external climactic conditions, the adjustment of the spits, and the quality and size of the bird to be roasted.

For food safety, it is important to check the internal temperature of the cooked product with a clean and accurate thermometer. The temperature requirements for chicken is between 185° and 190°F (85° and 89°C). Juices should be clear and the joint where the drumstick meets the body should be loose.



**CAUTION**  
**Always use hand protection  
when handling spits whenever  
the rotisserie is hot.**

When the chickens are fully cooked, remove the spit from the rotisserie and slide each bird off the spit with a large fork. Cooked chickens must be immediately placed in a controlled holding environment at or above 140°F (60°C).



#### **CAUTION**

- **CAUTION:** Placing plates or other objects on top of the rotisserie or obstructing the gas exhaust pipe and ventilation areas in any way is strictly prohibited.
- **CAUTION:** Never use or place aluminum foil in the rotisserie.
- **CAUTION:** For the correct operation of the rotisserie and to help avoid grease splatter, the window door must be closed and the locking mechanism engaged during cooking.

## CLEANING

The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.

When cooking has been completed, stop the motor for each corresponding spit and remove the spit by reversing the insertion steps.

- ▶▶ Never use a high-pressure scrubber.
- ▶▶ Only use oven cleaning products listed in the category of basic solvents approved for use in food preparation contact surfaces.
- ▶▶ Never spray a liquid solution of any type (water, cleaning product, etc.) directly on the burners.

## DAILY CLEANING

1. Turn the burners OFF and allow the rotisserie to decrease in temperature.
2. Using hand protection, remove the spits and clean these items separately.
3. With the rotisserie still warm (not hot), wipe the inside enamel walls and the base with a damp cloth or sponge and any good alkaline or alkaline chlorinated based commercial detergent at the recommended strength.
4. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes. Remove soil with a plastic scouring pad.
5. Rinse surfaces by wiping with a sponge and clean warm water.
6. Clean the glass side windows, glass doors, and the lights with the same solution used for the inside of the rotisserie. Follow with an appropriate commercial glass cleaner.
7. Using hand protection, remove, empty, and clean the drip pan. Use caution since the drip pan and contents may be extremely hot.
8. Wipe the front and top of the rotisserie.

### **NEVER CLEAN OR WIPE THE LIGHT BULBS.**



Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

## MAINTENANCE

### CHANGING LIGHT BULBS



To avoid the possibility of burns, change the light bulbs after the rotisserie cools or use hand protection.

The gas rotisserie is furnished with two 120 volt, 150 watt halogen bulbs. These bulbs should be replaced with the exact duplicate or a factory recommended replacement.

### OPENING MACHINE COMPARTMENTS

**To be performed by  
certified service technicians only.**

Prior to opening the various sections, disconnect the electrical supply and close the gas intake valve located on the rear of the rotisserie.

The electric geared motor compartment is located at the left rear and the gas supply compartment at the right rear of the rotisserie. The gas valves and intake manifold assembly along with various electrical switches are located below the front floor. These compartments allow access for the repair of various components of the electrical and gas circuits.

### Left and Right Rear Housings

- ▶▶ Using a screwdriver, remove the various screws holding the required outside panel and remove the panel.
- ▶▶ When the repair has been completed, the panel must be remounted and the screws tightened.

### Front Floor Access Cover

(For access to gas valves and electrical components)

- ▶▶ Remove drip pan assembly.
- ▶▶ Remove four (4) bolts that secure access panel.
- ▶▶ Remove access panel.

When the repair has been completed, perform the above described operation in reverse. Seal the cover in place with an approved silicone sealant.

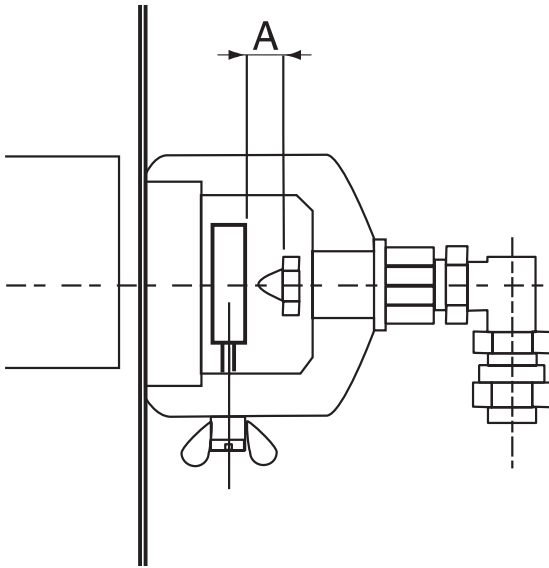
## AIR ADJUSTMENTS

The rotisserie cannot be field converted from one type of gas to another (natural gas to propane or vice versa).



Air adjustment must be performed by a certified service technician qualified to work on gas appliances.

After taking the necessary safeguards for the gas circuit by employing the shut-off valve located at the rear of the rotisserie, and disconnect the appliance from the electric supply. Open the right-hand machine compartment.



- Using a suitable measuring device measure the distance "A" shown in the view above.

Gas	Distance A
Natural	.158-inches (4mm)
Propane	.079-inches (2mm)

**NOTE:** Distances are for reference only and may vary due to climate or altitude.

- Repeat this process for all three burners.

If any gas fittings are loose or have been replaced, perform the following test:

- Use a soap and water solution to check all fittings for leaks. Brush solution on all joints or areas where a leak may be present. If bubbles appear, re-tighten the fitting and recheck. If bubbles persist, replace the fitting.

Always reconnect the gas line and inspect for leaks before replacing access panels.

## SPECIFICATIONS

### AR-6G

Overall width . . . . .55.125" . . (1400mm)

Overall depth . . . . .27.562" . . (700mm)

Height cooking cavity .59.25" . . (1505mm)

— pedestal . . . . .17.125" . . (435mm)

— overall . . . . .27.562" . . (700mm)

Total weight, empty . .716 lbs.. . . (325 kg)

## TECHNICAL COMPONENTS

### AR-6G

Spits . . . . .

— Number . . . . .6

— Usable length . . . . .43.307"  
(1100mm)

Driving Motors

— Number . . . . .6

— Voltage, unit power . . . . .120V/20W

Gas Burners

— Type: direct flame . . . . .Yes

— Number . . . . .3

Unit power:

— Propane . . . . .195,000 Btu, 21 kW

— Natural . . . . .195,000 Btu, 21 kW

Motor Switch

— Number . . . . .3

Bulbs

— 120V, 150W . . . . .2

— 120V, 40W . . . . .1

Power Cord Plug:

— 2 prongs + ground . . . . .Yes

Capacity

— Bird . . . . .36/42

Total Electric

Consumption . . . . .460W

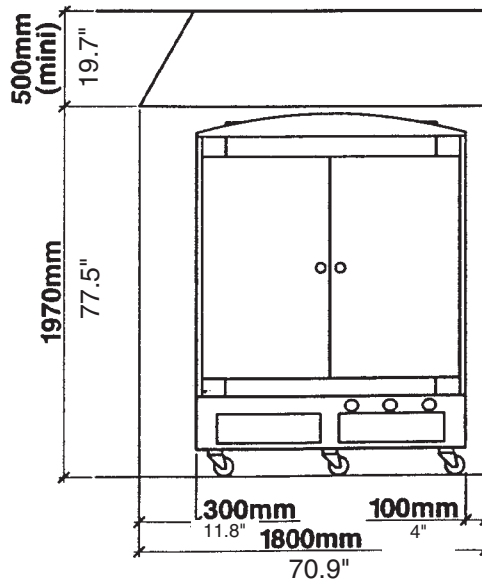
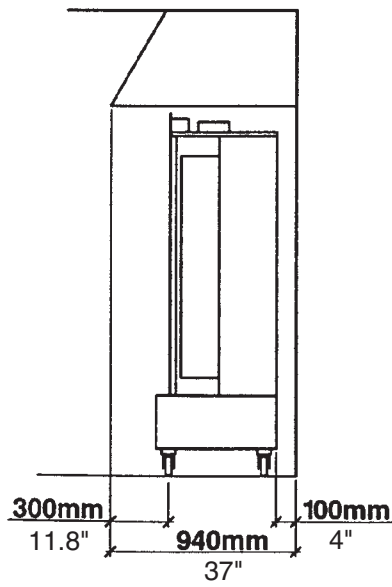


## TROUBLESHOOTING

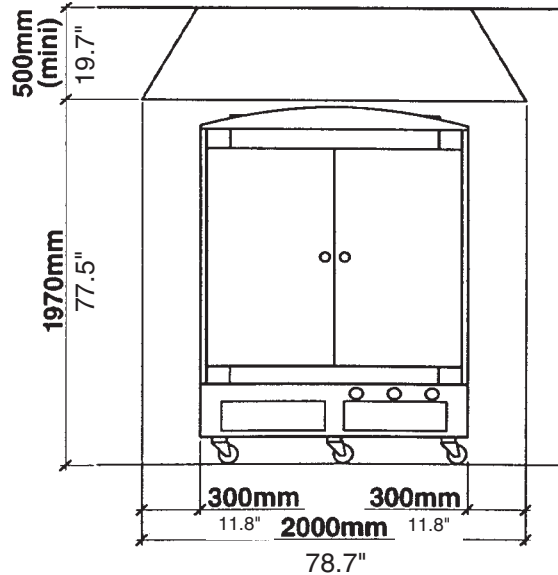
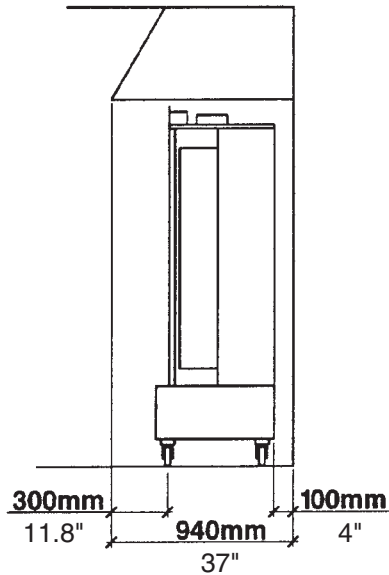
DEFECT OBSERVED	POSSIBLE CAUSE	REMEDY
<b>ELECTRICAL</b>		
Spits and lamps do not work	No power supply to unit	Verify unit has power to it.  Reset circuit breaker.
Interior light off but spits work	Defective bulb	Replace bulb.
One spit is not turning	Defective motor or broken chain	Contact manufacturer for replacement.
One or all spits not turning	Defective switch or power supply	Contact manufacturer for replacement.
<b>GAS CIRCUIT</b>		
None of the burners are lighting	Gas shutoff is in OFF position Flexible gas line not connected  Safety switch is not working	Check main supply. Open closed valve. Reconnect gas line.  Reset safety switch.
One burner heats irregularly or not at all	Burner orifices are clogged  Inlet pressure too low	Clean or replace.  Contact qualified gas specialist.



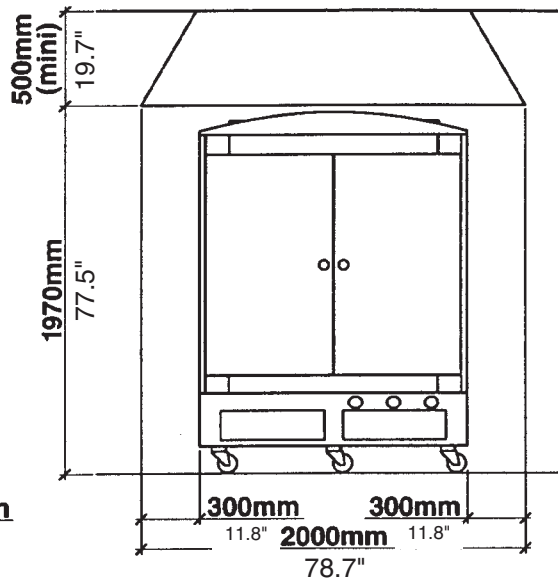
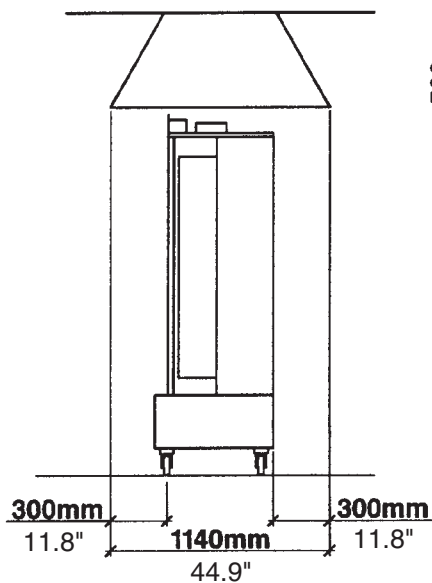
## HOOD INSTALLATION



Installed  
in a corner  
against  
a wall

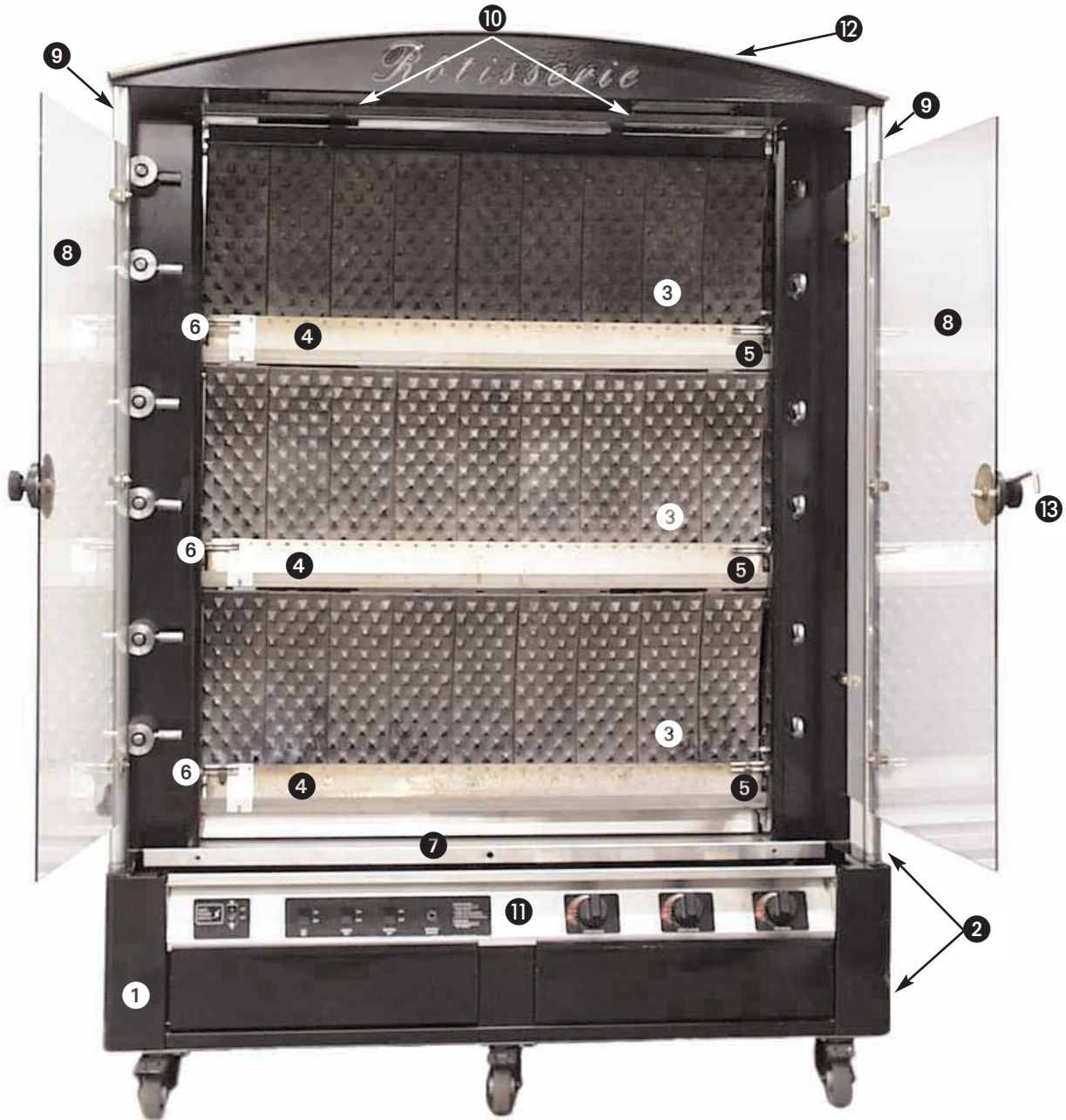


Installed  
central against  
a wall



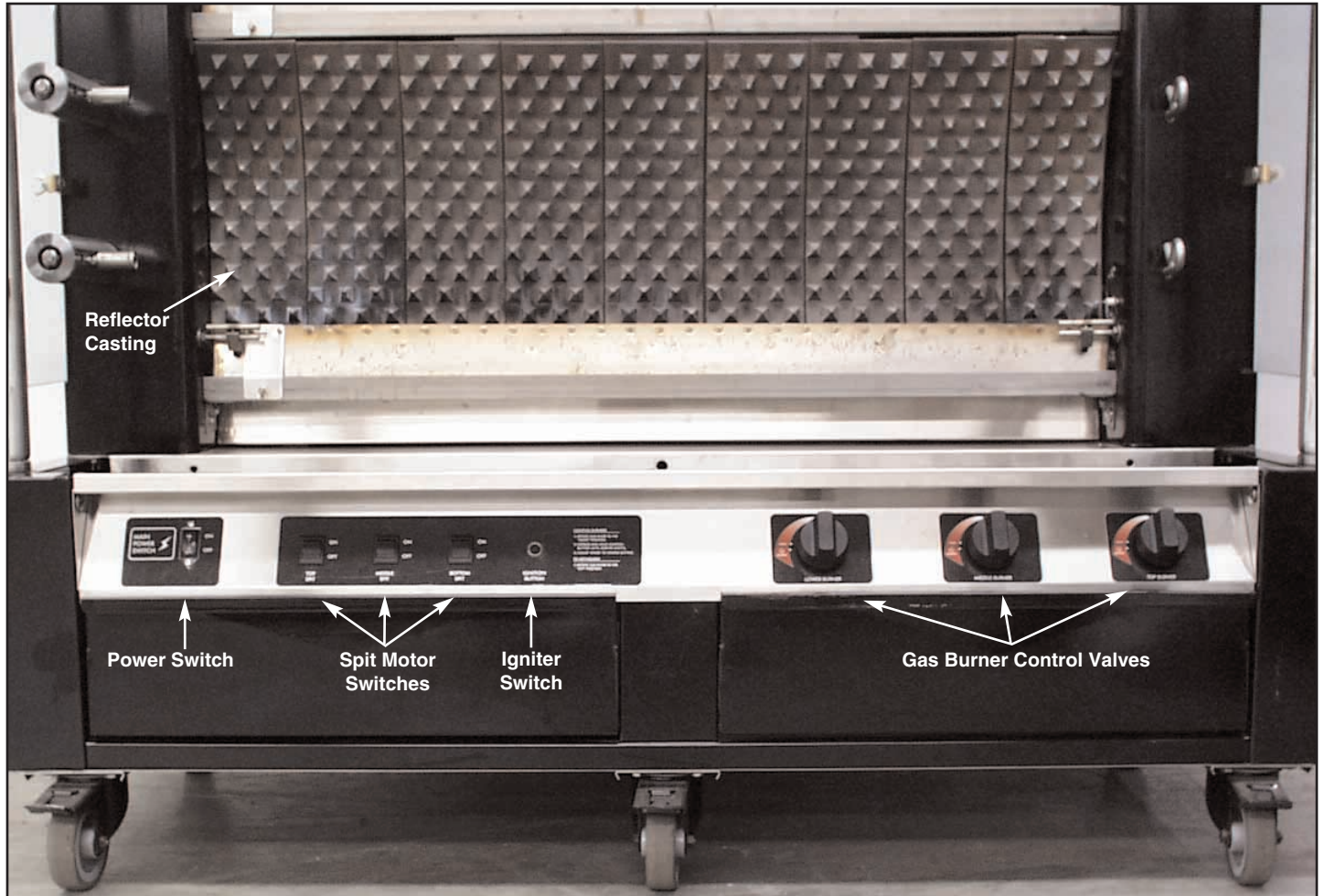
Installed  
free-standing  
central away  
from  
a wall

## ILLUSTRATION 1 - AR-6G



- |  |   |
|--|---|
| ① Pedestal, sheet metal with baked enamel finish, has six swivel casters, three of which have locking brakes   | ⑦ Drip pan, stainless steel   |
| ② Structure containing roof, lateral sheets, internal vertical walls made of baked enamel sheet metal with other elements in brushed stainless steel | ⑧ Two doors, tempered glass   |
| ③ Direct flame burners   | ⑨ Two side windows, tempered glass  |
| ④ Deflectors which separate the direct flame burners   | ⑩ Two recessed quartz spotlights  |
| ⑤ Spits, rotating, depth adjustable  | ⑪ Control panel   |
| ⑥ Independent electric geared motor driven by chain. Includes hollow tapered, mounting bracket   | ⑫ Detachable deflector, to prevent risk of obstruction in the exhaust gas stack |
|  | ⑬ Door lock   |

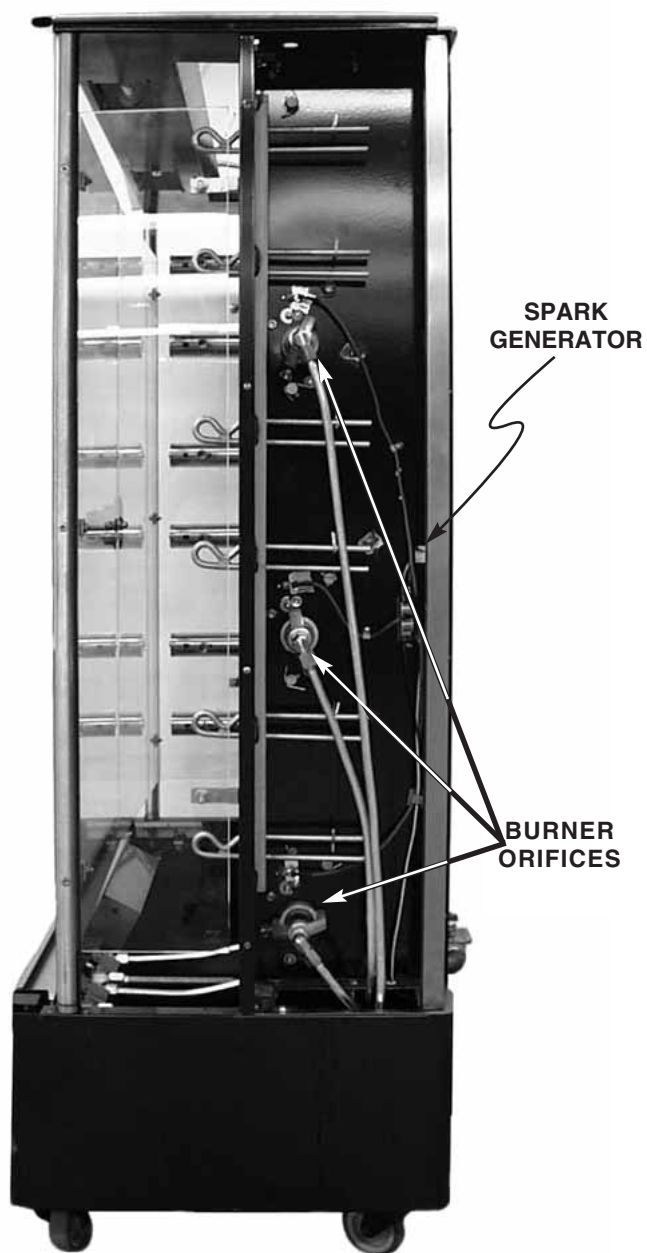
## ILLUSTRATION 2 - CONTROL PANEL



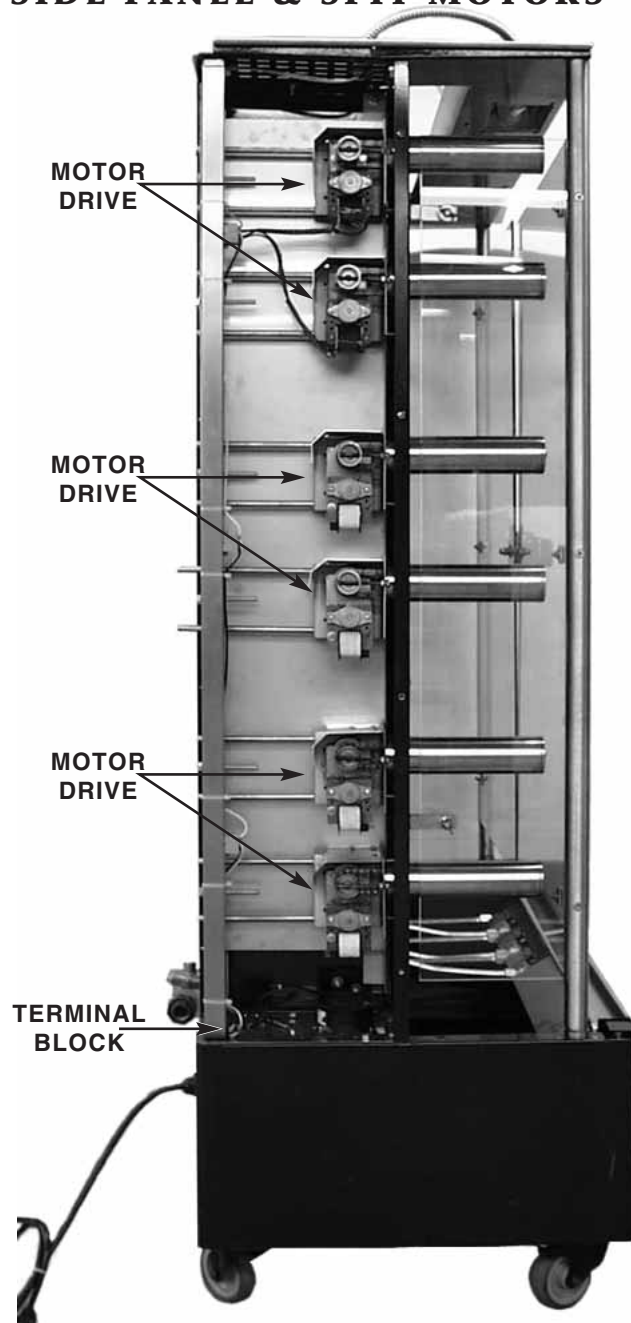


### ILLUSTRATION 3

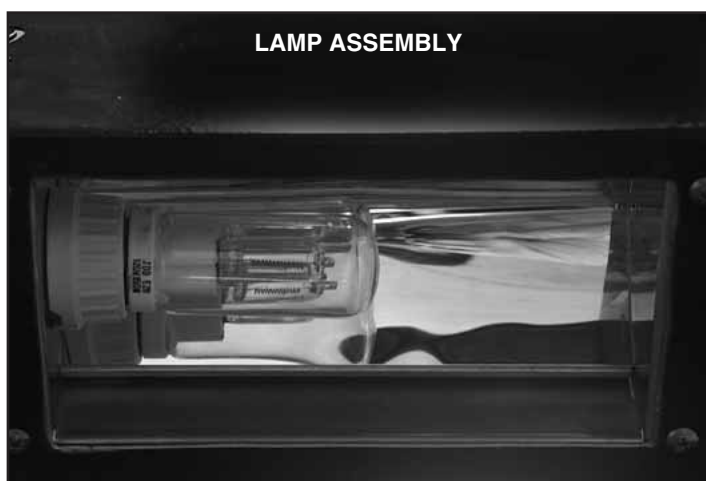
**SIDE PANEL & LAMP ASSEMBLY**



**SIDE PANEL & SPIT MOTORS**



**LAMP ASSEMBLY**





## ILLUSTRATION 4

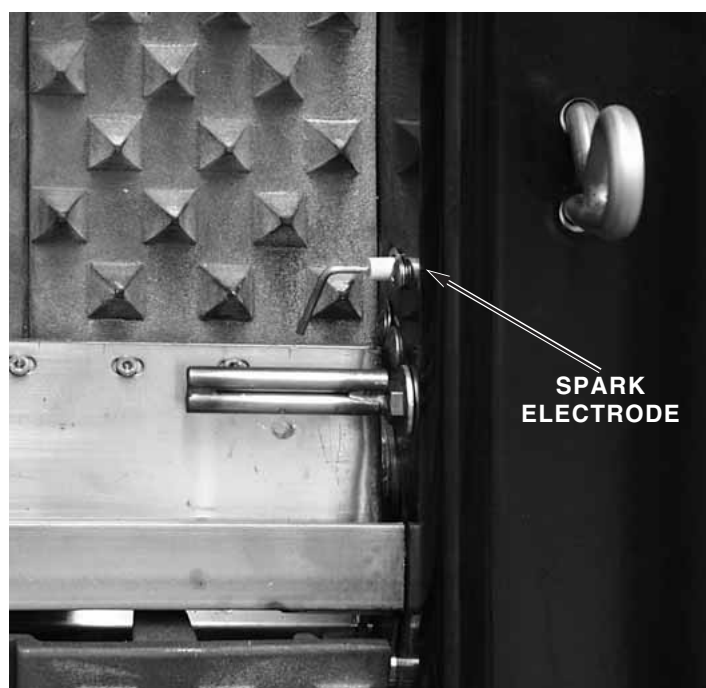
### SPIT MOTOR



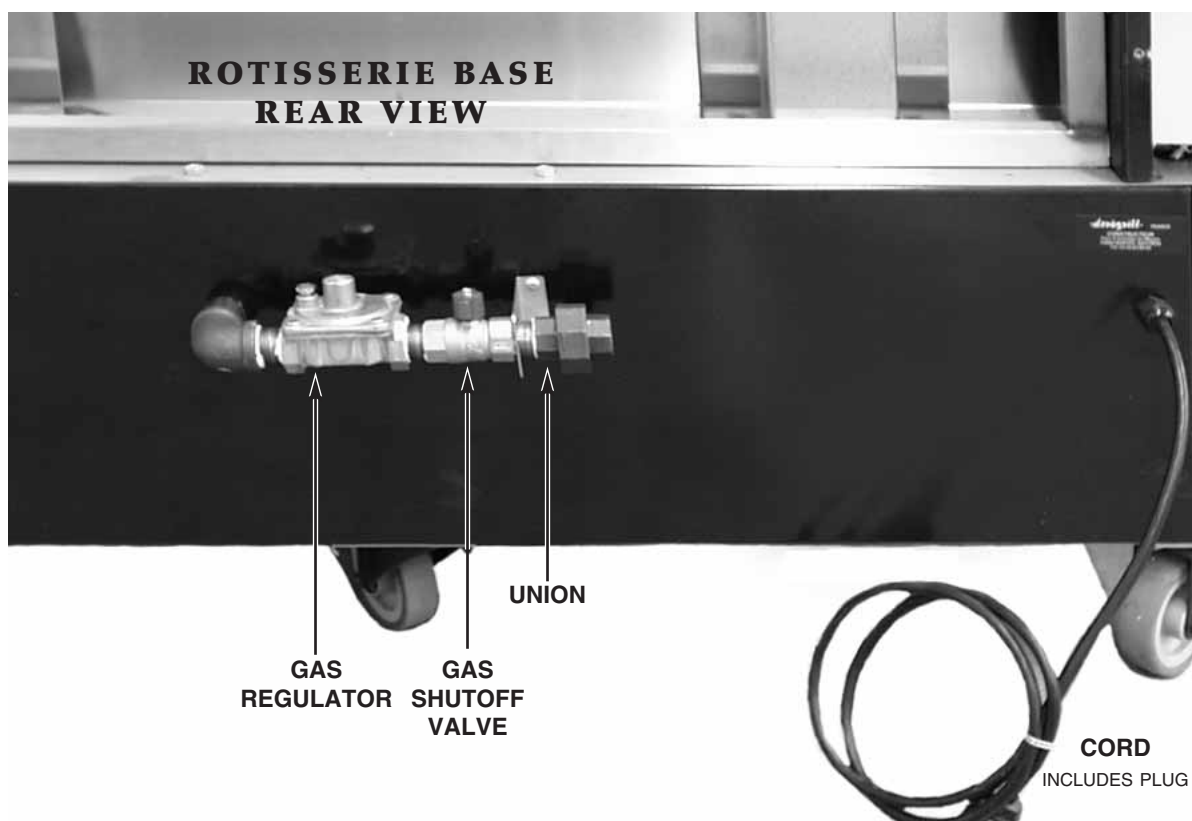
TERMINAL  
BLOCK

MOTOR DRIVE  
AND DRIVE CHAIN

COOLING FAN  
MOTOR



SPARK  
ELECTRODE



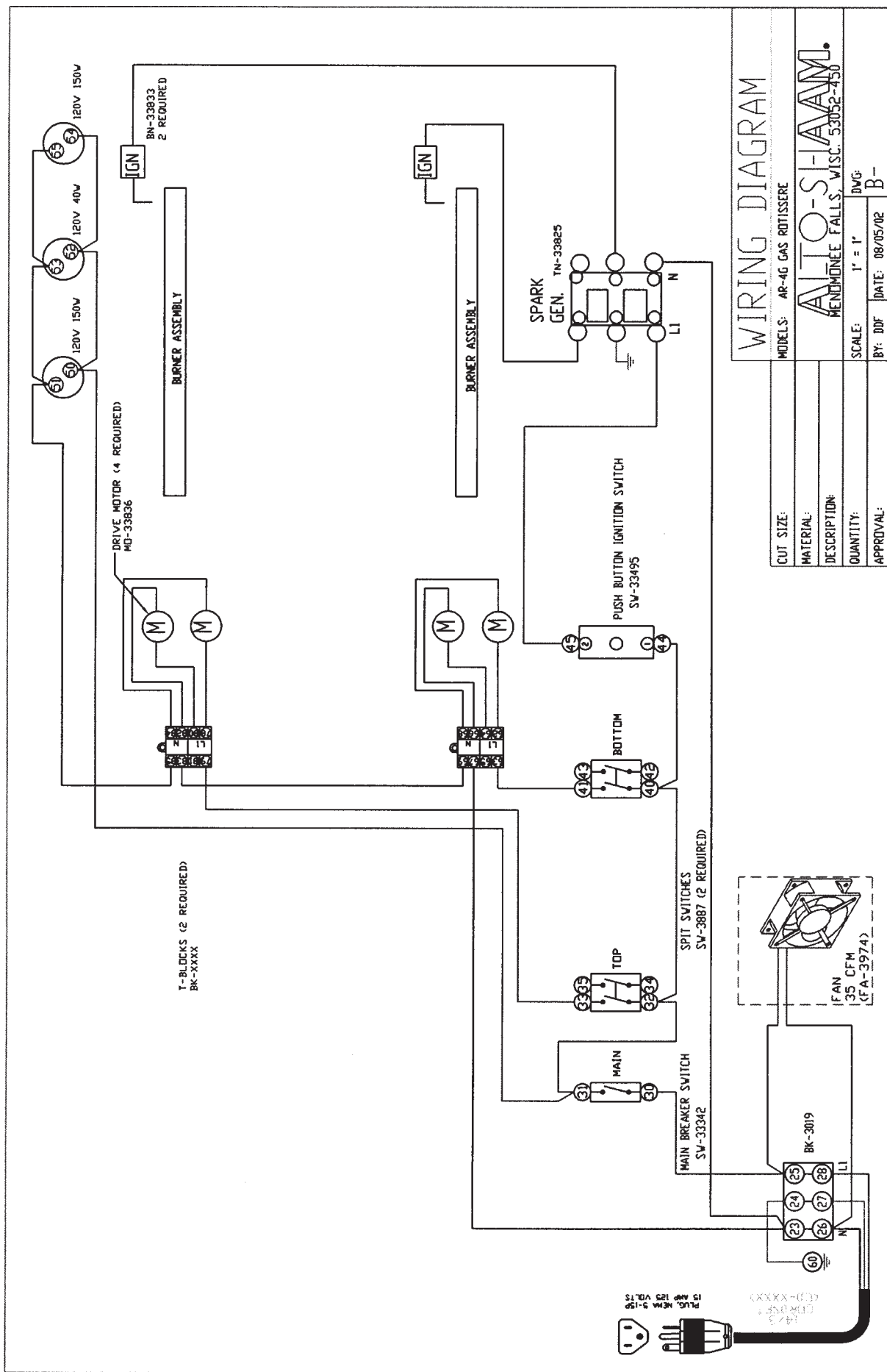
ROTISSERIE BASE  
REAR VIEW

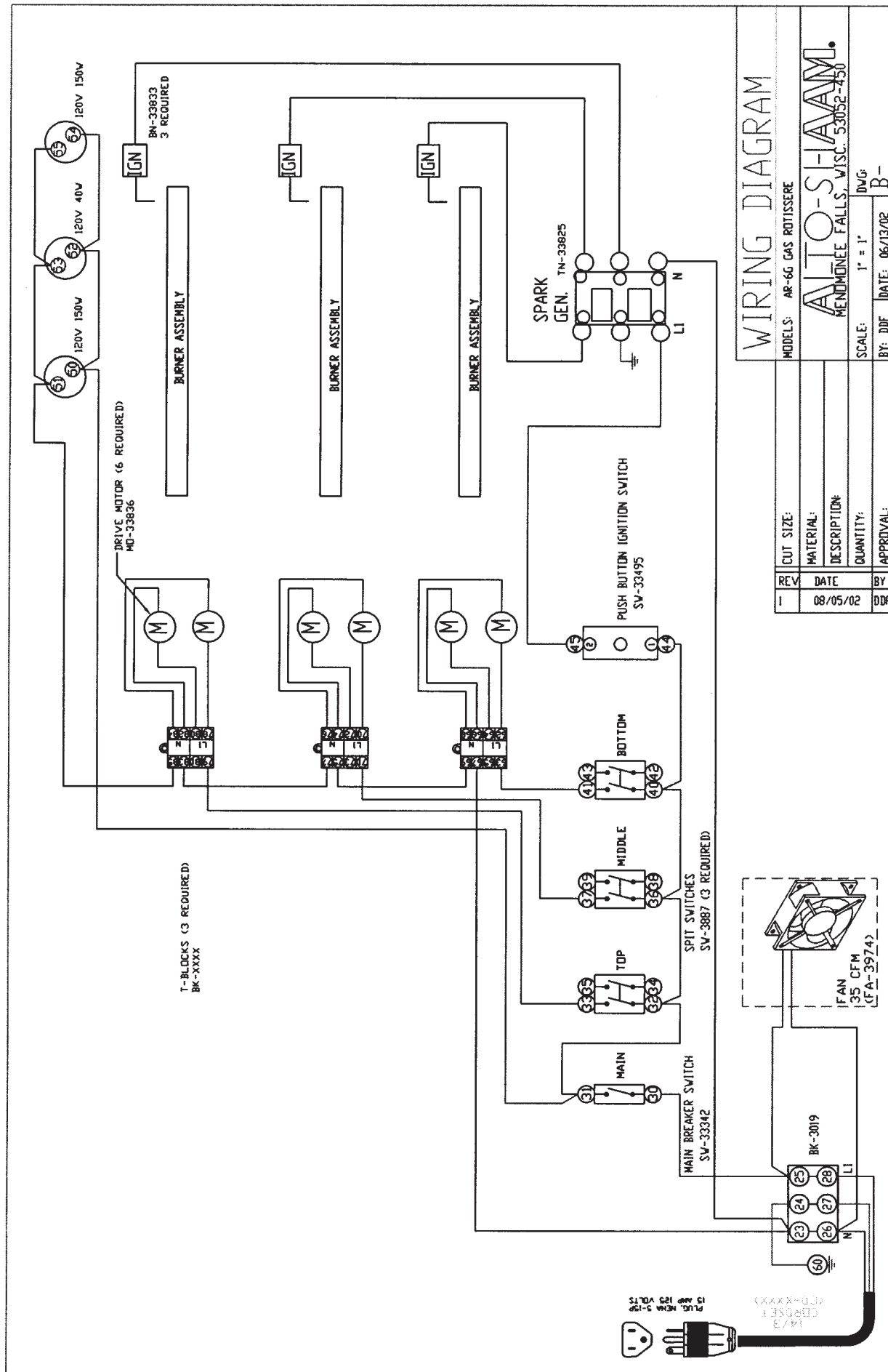
UNION

GAS  
REGULATOR

GAS  
SHUTOFF  
VALVE

CORD  
INCLUDES PLUG





# TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:

*Driver refuses to allow inspection  
of containers for visible damage.*

6. Telephone the carrier's office immediately upon finding damage and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, nor accept deductions in payment for such claims.

# ALTO SHAAM<sup>®</sup> LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at our option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

The parts warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

Exceptions to the one year part warranty period are as listed:

- A. Halo Heat cook/hold ovens include a five (5) year parts warranty on the heating element. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.
- B. Alto-Shaam Quickchillers include a five (5) year parts warranty on the refrigeration compressor. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

This warranty does not apply to:

1. Calibration.
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions.
5. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
6. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages. This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

**ALTO-SHAAM, INC.**

Warranty effective January 1, 2000

**RECORD THE MODEL AND SERIAL NUMBER OF THE OVEN FOR EASY REFERENCE. ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THE OVEN.**

Model Number: \_\_\_\_\_

Date Installed: \_\_\_\_\_

Voltage: \_\_\_\_\_

Purchased From: \_\_\_\_\_

Serial Number: \_\_\_\_\_

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